

PUSATERI'S



EVERYDAY

# Catering Menu

# À LA CARTE

## Sandwiches

Ask about gluten-free bread options.

### Lemon Caper Tuna Salad

Cucumber, lettuce, avocado, croissant style bun

### Smoked Salmon

Caper & dill cream cheese, pickled onion, cucumber, everything bun

### Roasted Ham

Honeycup mustard aioli, lettuce, brie cheese, ciabatta

### Turkey Club

Bacon, tomato, lettuce, toasty maple aioli, sprouts, red pepper & onion ciabatta

### Deli

Montreal smoked meat, classic yellow mustard, pickle, croissant style bun

### Maple BLT

Lettuce, tomato, cucumber, toasty maple aioli, slender bun  
*dairy-friendly*

### Roast Beef

Lea & Perrins aioli, caramelized onion, roasted red peppers, Martin's potato bun

### Oprah's Grilled Chicken

Cheddar, yuzu aioli, lettuce, tomato, focaccia

### Italian Cuts

Roasted ham, salami, provolone, pickles, zesty aioli, Chuck Hughes spicy antipasto, lettuce, oven dried tomatoes, olive ciabatta

### Flank Steak

Pickled onion, arugula, horseradish cream, slender bun

### Smoked Salmon

Caper & dill cream cheese, pickled onion, cucumber, everything bun

### Egg Salad

Chives, lettuce, croissant style bun  
*vegetarian*

### Balsamic Portobello

Horseradish cream, roasted red peppers, pickled onions, grilled zucchini, pesto aioli, goat cheese, Martin's potato roll  
*vegetarian*

### Roasted Caprese

Roasted tomatoes, bocconcini, pesto aioli, balsamic cucumbers, pickled onions, focaccia  
*vegetarian*

### Tofu

Marinated tofu, pickled carrot, balsamic cucumber, cilantro lime mayo, cilantro, slender bun  
*vegetarian*

## Wraps

### Piri Piri Chicken

Fiery tzatziki, lettuce, cucumber, roasted red peppers, feta

### Jerk Chicken

Grilled pineapple salsa, cilantro lime mayo

### Falafel

Fiery tzatziki, hummus, bibb lettuce, roasted tomatoes, cucumbers, yuzu aioli  
*vegetarian*

### Chicken Caesar

Chimichurri chicken breast, romaine, parmigiano reggiano, roasted garlic asiago dressing  
*vegetarian*

## À LA CARTE

### Lunch Box Combos

Packaged per person with a freshly baked treat.

#### Sandwich & Wrap Lunch Boxes

*\$24 per person*

##### *Choose 1 Main*

Roast Beef Sandwich  
Maple BLT Sandwich  
Chicken Caesar Wrap  
Lemon Caper Tuna Salad Croissant Sandwich  
Smoked Salmon Sandwich  
Roasted Ham Sandwich  
Turkey Club Sandwich  
The Deli Croissant Sandwich  
Piri Piri Chicken Wrap  
Oprah's Grilled Chicken Sandwich  
Italian Cuts Sandwich  
Jerk Chicken Wrap  
Flank Steak Sandwich  
Egg Salad Croissant Sandwich *(veg)*  
Balsamic Portobello Sandwich *(veg)*  
Falafel Wrap *(veg)*  
Roasted Caprese Sandwich *(veg)*  
Tofu Sandwich *(veg)*

##### *Choose 1 Side Salad*

Greek Orzo Pasta Salad  
Mixed Greens & Berries Salad  
Orange Couscous Salad  
Caesar Salad

##### *Choose 1 Drink*

Water  
Soft Drink  
Sparkling Water *+\$1.50*

#### Power Bowl Lunch Boxes

*\$24 per person*

##### *Choose 1 Main*

Apple Chicken Cobb Bowl  
Chimichurri Flank Steak Bowl  
Sesame Roasted Salmon Power Bowl  
Mediterranean Falafel Bowl *(vgn)*

##### *Choose 1 Drink*

Water  
Soft Drink  
Sparkling Water *+\$1.50*

*(veg) vegetarian*  
*(vgn) vegan*

## À LA CARTE

### Salads

**\$6 / \$25 / \$46 (individual / serves 4-6 / 8-10)**

#### Caesar

Romaine, shaved Parmigiano-Reggiano, croutons, asiago-Caesar dressing

#### Garden

Mixed greens, cucumber, peppers, red onion, carrots, balsamic vinaigrette

#### Greek

Romaine, tomato, kalamata olives, feta, peppers, red wine vinaigrette

#### Harvest

Raw kale, roasted squash, shaved Brussels sprouts, toasted pumpkin seeds, sun dried cranberries, apple cider vinaigrette

#### Siracusa

Fennel, radicchio, oranges, arugula, parmigiano reggiano, cranberries, white balsamic vinaigrette

#### Arugula Spinach

Maple roasted pecans, goat cheese, cranberries, black fig vinaigrette

#### Home-Style Potato

Peppers, celery, carrot, red onion

#### 3 Bean

Green beans, red kidney beans, chickpeas, red pepper, celery, corn

#### Couscous

Fresh orange, raisins, pine nuts

#### Bow Tie Pesto

Sundried tomatoes, peppers, basil pesto

#### Pasta Romano

Fusilli, roasted peppers, onions, sundried tomatoes

#### Greek Orzo

Feta, grilled red peppers, pine nuts, Kalamata olives

### Specialty Salads

**\$52 (serves 8-10)**

#### Avenue Cobb

Romaine, shaved Parmigiano-Reggiano, croutons, asiago-Caesar dressing

#### Village Greek

Bell peppers, cucumber, feta, kalamata olives, tomatoes, pickled onion, lemon oregano vinaigrette

#### Vegan Raw Boost

Kale, lentils, carrots, red peppers, quinoa, micro-greens, sunflower seeds, pumpkin seeds, hemp hearts, pesto, apple cider dressing  
*vegan*

#### Asian Tofu

Romaine, tomatoes, tofu, cabbage, chard, carrots, sesame seeds, Szechuan dressing

#### Szechuan Chicken

Fresh romaine, chow mein noodles, bok choy, carrot, soy ginger dressing

#### South Western

Romaine, monterey jack, cucumber, bacon, chickpeas, tomato, corn, tortillas, kalamata olives, ranch dressing





## À LA CARTE

### Power Bowls

#### Chimichurri Flank Steak

flank steak, crispy onions, roasted red pepper, roasted onions, butternut squash, chimichurri dressing

*dairy-friendly*

**(serves 1) \$18**

#### Mediterranean Falafel

falafels, mixed olives, cucumber, cous cous, roasted red pepper, almonds, pickled onions, hummus

*vegan*

**(serves 1) \$16**

#### Sesame Roasted Salmon

butternut squash, sweet potato, edamame, cherry tomatoes, sweet potato, quinoa, broccoli, kale, spinach, creamy sesame dressing

*gluten & nut-friendly*

**(serves 1) \$16**

#### Apple Chicken Cobb Bowl

quinoa, cheddar cheese, apple, kale, spinach, roasted almonds, sunflower seeds, dried cranberries, orange citrus vinaigrette dressing

**(serves 1) \$16**

#### Tuna Nicoise

green beans, cherry tomatoes, hard boiled egg, romaine, red wine dressing

*gluten & dairy-friendly*

**(serves 1) \$13**

#### California Cobb

grilled chicken, marble cheese, grilled corn, cherry tomato, avocado, creamy ranch dressing

*gluten-friendly*

**(serves 1) \$14**

#### Avenue Cobb

romaine, bacon, Cajun chicken, grilled corn, blue cheese, hard boiled egg, cherry tomato, balsamic vinaigrette dressing

**(serves 1) \$14**

#### Southwestern

romaine, Monterey Jack cheese, cucumber, bacon, chickpeas, cherry tomatoes, corn, tortilla, Kalamata olives, ranch dressing

*nut-friendly*

**(serves 1) \$13**



# PLATTERS

## Antipasti

### Artisanal Cheese

Assorted local & imported cheeses, Rosewood Estates honey, Riesling jelly, dried cherries, nuts, flat bread, rosemary focaccia  
*vegetarian*

**\$135 / \$205 (serves 8-10 / 18-20)**

### Charcuterie & Cheese

3-year-aged parmigiano-reggiano, beamster, pesto bocconcini, prosciutto, bresaola, salame felino, olives, flat bread, rosemary focaccia

**\$165 (serves 8-10)**



## Proteins

### Shrimp Cocktail

Poached jumbo shrimp, house-made sauces  
*gluten-friendly*

**\$139 / \$199 (2-dozen / 4-dozen)**

### Colossal Champagne Shrimp

Champagne marinated grilled colossal shrimp, house-made sauces

*gluten-friendly*

**\$249 (2-dozen)**

### Seafood

Seared tuna, grilled shrimp, Mexican grilled shrimp, chili lime salmon, house-made sauces

*gluten-friendly*

**\$135 / \$215 (serves 4-6 / 8-10)**

### Pollo

Oprah's chicken, jerk chicken, piri piri chicken, chimichurri chicken, house-made sauces

*gluten-friendly*

**\$110 / \$175 (serves 4-6 / 8-10)**

### Surf & Turf

Grilled shrimp, piri piri grilled chicken, beef tenderloin, chili lime salmon, house-made sauces

*gluten-friendly*

**\$140 / \$225 (serves 4-6 / 8-10)**

### Alternative

Falafel, balsamic grilled portobellos, sweet & spicy tofu, za'atar roasted cauliflower, house-made sauces

*vegetarian, gluten-friendly*

**\$120 / \$195 (serves 4-6 / 8-10)**

### Citrus & Herb Steamed Salmon

Decorated Atlantic salmon, creamy dill sauce

*gluten-friendly*

**\$110 / \$180 (serves 4-6 / 8-10)**

### Sushi

Spicy California, veggie California, California, dynamite, spicy salmon, rainbow, cucumber, green dragon

**\$85 / \$140 (32 pcs / 64 pcs)**

*Not available before 11am*

## PLATTERS

### Sandwich

Ask about gluten-free bread options.

#### Carved Beef Tenderloin

Herb-roasted medium rare beef tenderloin, horseradish cream, Lea & Perrins aioli, pickled onions, roasted red peppers, arugula, blue cheese, mini burger buns

**\$205 (24 sliders)**

#### Deli

Montreal smoked meat, roasted turkey, roasted ham, flank steak, Honeycup mustard, horseradish aioli, toasty maple aioli, lettuce, tomato, pickles, pepperoncini peppers, Martin's potato rolls, focaccia sandwich buns

**\$150 (serves 8-10)**

#### Bagels & Lox

Smoked salmon, assorted bagels, lemon & caper cream cheese, pickled onions, lettuce, caper berries

**\$150 (serves 8-10)**

#### Classic

Chef's selection of classic assorted sandwiches

**\$120 (10 sandwiches)**

#### Epicurian

Chef's selection of classic artisanal sandwiches

**\$130 (10 sandwiches)**

#### High Tea

Smoked salmon with caper cream cheese, turkey with yuzu aioli, ham and cheese with Honeycup aioli, roast beef with horseradish cream, maple BLT

**\$105 / \$170 (28 pieces / 48 pieces)**

#### Finger Sandwiches

Cucumber, egg salad, salmon salad, tuna salad

**\$95 (56 pieces)**



### Veggie

#### Market Garden

Seasonal crudité, house-made dips  
*gluten-friendly*

**\$80 / \$130 (serves 8-10 / 18-20)**

#### Grilled Vegetable

Yuzu aioli  
*gluten-friendly*

**\$90 / \$150 (serves 4-6 / 8-10)**

#### Beet & Goat Cheese

Red wine pickled beets, steamed fingerling potatoes, arugula, pickled apple, goat cheese truffles, pistachio

*gluten-friendly*

**\$95 / \$155 (serves 4-6 / 8-10)**

#### Heirloom Tomato & Buffalo Mozzarella

Heirloom tomatoes, buffalo mozzarella, basil, pickled cucumber, marinated olives

**\$110 / \$175 (serves 4-6 / 8-10)**

#### Savory Danish

Danish pastries, house-made accompaniments

**\$75 / \$115 (serves 4-6 / 8-10)**



## PLATTERS

### Breakfast

#### Omelette Bites

Baked eggs in 2 flavours: pancetta-mushroom, truffle-pecorino. Served with tomato jam  
*gluten-friendly*  
**\$95 (2-dozen)**

#### Croissant & Bagel Platter

Assorted pastries, assorted bagels, preserves, cream cheese, butter  
*vegetarian*  
**\$90 (serves 8-10)**

#### Continental 2.0

Assorted croissants & muffins  
**\$130 (serves 8-10)**

#### BLT Egg Bites

Hard boiled sliced eggs, served with bacon, lettuce, tomato, mustard and mayonnaise  
*gluten-friendly*  
**\$110 (24 pieces)**

#### Tea Loaf

3 assorted loaves with fitness and chocolate chip cookies  
*contains nuts*  
**\$160 (serves 10-15)**

#### Deli Bagel Board

Hard boiled sliced eggs, served with bacon, lettuce, tomato, mustard and mayonnaise  
*contains nuts*  
**\$130 (serves 8-10)**

#### Scone Trio

Seasonal scones with salted butter, assorted Greaves jam, lemon chantilly cream  
**\$80 (18 pieces)**

#### Strawberry Kiwi Skewer

Lemon coconut yogurt dip  
*gluten-friendly, vegan*  
**\$80 (1-dozen, serves 8-10)**

#### Fruit Salad Bowl

Seasonal fresh fruit & berry salad  
**\$40 / \$70 (serves 4-6 / 8-10)**

#### Yogurt Parfait

Balkan yogurt, lemon curd, strawberries, granola  
**\$7.50 ea**

#### Vegan Yogurt Parfait

Vegan coconut yogurt, mango, pineapple, coconut, cashews  
**\$8 ea**

### Dessert

#### Berry Bowl

Seasonal berries, lemon chantilly cream  
**\$45 / \$80 (serves 4-6 / 8-10)**

#### Chocolate Covered Strawberries

Dipped in Callebaut chocolate  
**\$85 / \$165 (2-dozen / 4-dozen)**

#### Fresh Fruit Platter

Signature assortment of seasonal fresh fruit  
**\$90 / \$130 (serves 8-10 / 18-20)**

#### Sweets Platter

Assorted cookies, brownies, blondies, tarts  
**\$65 / \$110 (20 pcs / 40 pcs)**

#### Butter Tarts

Assorted butter tarts  
**\$85 / \$130 (16 pcs / 25 pcs)**

#### Bicchieri Dolci

Tiramisu, crème brûlée, amaretto mascarpone, strawberry mascarpone  
**\$145 (16 dessert jars)**



# BEVERAGES

## **Fiji Water**

**\$1.99 ea (500 mL)**

## **Perrier Sparkling Water**

**\$1.99 ea (500 mL)**

## **Flavoured San Pellegrino**

Aranciata, Limonata or Melograno Arancia

**\$2 ea (355 mL)**

## **Orange Juice**

Freshly squeezed

**\$7.50 ea (500 mL)**

## **Freshly Brewed Coffee**

Disposable insulated container with all the essentials. Cream, milk, sugar, sweetener, coffee cups, stir sticks

**\$32 (serves 10)**

## **Sloane Tea**

Heavenly Cream tea bags, hot water, disposable insulated container with all the essentials. Cream, milk, sugar, sweetener, coffee cups, stir sticks

**\$35 (serves 10)**

**Ask us about  
our holiday menus  
& special event services.**

**Order at:  
pusateris.com  
416.785.9100 or  
catering@pusateris.com**

We request your 48 hour advance notice when placing an order. Minimum 24 hour notice for cancellations or subject to a 50% charge. Taxes and delivery charges are applicable. Prices are accurate at the time of printing, but are subject to change anytime without advance notice. Items may vary due to seasonal availability. Please note all items are cooked and sent out cold. Heating and assembly instructions will be included with your order if applicable. Pusateri's is not an allergen-free kitchen.

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